

Grandeur of the Seas

Corrective Action Statement Following Random Inspection 19th November 2001 at Miami

Inspectors: Otto
Schnoor
Hall

Item	Location	Write up	Ref	Points	Critical	Corrective Action
1	Main Galley	There were numerous Vitality Juice Machines that did not have the plastic drip trays installed in the upper technical Compartments.	21	0	No	The missing trays were all fitted by the Vitality Rep the same day as the inspection
2	Food Service - General	The data plates of the flight type and conveyor type Dishwashing Machines did not include maximum belt and or Conveyor speeds.	22	0	No	Plates containing the Belt/Conveyor Speed are in the process of being made
3	Food Service - General	The light levels under the grease hoods were very low. This was most likely due to the low wattage bulbs and the Clouded bulb covers.	36	0	No	These bulbs have been changed
4	Food Service - General	The blast chiller logs did not indicate that temperatures were checked after two hours to ensure food Temperatures were at or below 70°F, and again after four additional hours to ensure	17	0	No	The procedure for use of the Blast Chiller has been modified
5	Crew Mess	There was food residue present on the interior surface of the soft serve ice cream machine.	26	3	Yes	The machine has been stripped down and cleaned
6	Provisions/Veg Preparation	The drain line from the handwashing station had been removed.	34	0	No	This had been removed for repair and has now been replaced
7	Child Center	First aid reference book did not have common childhood illness symptoms listed	41	0	No	A guide has been compiled from the Web site recommended by Captain Otto
8	Child Center	Bottled water bottles used for children are being refilled from fountain and returned to reach-in cooler.	19	0	No	Corrected – Only bottle water is used for this purpose
9	Windjammer Galley	Time labels used on food in 'day stores' walk-in cooler were date labeled and not time labeled	16	0	Yes	Time as well as date will be added in future
10	Windjammer Galley	Slightly soiled buffet salad dressing containers were noted in the clean utensil storage area.	26	3	Yes	Corrected
11	Windjammer Pot Washing	Soiled plastic bins were noted on clean landing of potwash machine. Soiled storage area was severely overloaded at time of inspection.	28	0	No	Soiled Pans were removed at the time of the inspection. Galley staff instructed to be more careful in processing their dirty pans to the pot wash area in a more timely fashion
12	Windjammer Buffet	Backflow preventer on beverage station was leaking	08	0	No	Corrected at the time of the inspection.
13	Windjammer Buffet	Creamers were stored in un-drained ice.	19	0	No	Corrected
14	Solarium	Unused beverage dispensers with soiled valve parts were stored on a shelf. Valves had not been fully disassembled for cleaning.	26	3	Yes	Corrected

15	Solarium	Bottles of spray cleaners were not stored in the cleaning locker between uses.	31	0	Yes	Corrected
16	Potable Water System	Excellent operation and maintenance was noted in bunkering, storage and distribution of potable water.		0	No	Thankyou